

THE SMOKEHOUSE MARKET™

SINCE
1937



A landmark since 1937, the Smokehouse Market continues the tradition of fine hickory smoked meats, fish and fowl. We also offer the freshest cuts of beef, lamb, pork and veal. A variety of gourmet groceries, wines and a unique deli makes the Smokehouse Market a great place to stop.

TEL 636/532.3314

FAX 636/532.0561

Annie gunn's™

And of course...

Proudly featuring regional and American favorites, innovatively prepared and served by a talented staff. Our beautiful wood burning fireplaces, patio and our extensive perennial gardens create a pleasing and comfortable Bistro aura. Our *Wine Spectator* "Best Of" Award of Excellence wine list assures patrons a pleasurable experience.

TEL 636/532.7684



WE ARE ENTHUSIASTIC MEMBERS OF:

The Slow Food Movement, Chef's Collaborative, The American Cheese Society, The James Beard Society and the Council of Independent Restaurants of America

Thom, Jane & Liam Schnert, Proprietors

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FOODS & WINES INSPIRED BY
THE RICHNESS OF COUNTRY LIFE.

HAM SERVING GUIDE

GREAT REASONS TO ENJOY OUR HAM

1. All of our hams are fully cooked—slowly hickory smoked.
2. No mess, no guess how long to undercook or overcook.
3. Our hams are ideal for buffets and your family festive occasions.
4. Fully trimmed so they are just great for snacking on from the refrigerator.

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WE HOPE OUR FOODS INSPIRE A RETURN TO PRECIOUS FOOD
MEMORIES AND TRADITIONS WHICH BRING US ALL A LITTLE CLOSER
TO OUR CHILDREN, OUR FAMILY AND OUR FRIENDS.

BONELESS SMOKED HAM

Our ham has been expertly trimmed, sugar cured, hickory smoked and fully cooked and ready to eat. It may be served cold, at room temperature, or gently heated. We use a simple guide for guessing the amount of ham needed for an adult serving. 5–6 oz. per person for a buffet and 8 oz. per person for a dinner serving. Be sure to remember how great leftovers taste on sandwiches or in a casserole. *Whole Ham 10-12 lbs. Half Ham 5-6 lbs.*

COLD SERVING SUGGESTIONS

Remove trimmed ham from refrigerator for approximately 4 hours before serving. The flavor is greatly enhanced when served this way.

WARM SERVING SUGGESTIONS

1. Preheat oven to 325 degrees.
2. Wrap ham in foil and place in shallow pan uncovered.
3. Heat until warm, approximately 1–1 1/2 hours.
4. Glaze ham with foil moved to side.
5. Heat 15 minutes more. Do not overheat.
6. Slice and Enjoy!

FRYING

Slice 1/4 to 3/8 of an inch thick and gently fry or sauté. Do not burn or dry out ham. Simply heat through.

SANDWICHES

Slice ham to your favorite thickness and pile high on your choice of bread topped with cheese of your liking and condiments.

Also be sure to try our award winning ham salad recipe.

HAM SALAD

2 cups ground boneless ham
1/2 cup good pickle relish
3/4 cup extra good mayonnaise
1 hard boiled egg chopped (*optional*)

Mix all ingredients thoroughly and enjoy a world class treat.

BONE-IN SMOKED HAM

A classic favorite, our bone-in ham presents a delicious centerpiece. These delicious hams are closely trimmed, hickory smoked and fully cooked for your utmost pleasure and convenience. Hams are delicious served cooked or at room temperature, but when gently heated the wonderful hickory smoked flavor and aroma will excite your family and guests. An absolute delight for special occasions or those memorable family meals.

Note: *Prepare your Bone-In Ham the same manner as our Boneless Sugar Cured ham.*

GLAZING YOUR WHOLE OR HALF BONE-IN HAM

1. Score ham in diamond pattern with sharp knife about 1/4 to 3/8 of an inch deep. Stud ham with whole cloves if you wish.
2. Spread glaze over scored side of ham.
3. Place under broiler for 5 minutes, remove ham and re-glaze. Replace under broiler for 3–5 minutes. Finish glazing with pineapple and cherries if desired.
4. Slice and enjoy a memorable classic.

Important Note: *Don't throw out the bone, when all the ham is carved. Use it to create a fantastic pot of ham and beans for your family and friends.*